



Date: December 18, 2015

Position Title: **Sous Chef**

Status: **Full-time**

Department: **Nutrition**

**Posting Deadline: January 8, 2016**

Sous Chef position is available in Kalamazoo. Join a team of Culinary Professionals in a high volume, multi-faceted kitchen. Candidate should have a proven record of success in one of the following types of kitchens; fine dining, high volume institutional or catering. Bring your experience, a desire to learn and a positive attitude and we'll train you for the rest. We are offering someone truly interested in the culinary arts your next challenge, competitive compensation, a great benefit package with a company that believes in balancing hard work with a good quality of life

In this position, where more than 1,500 meals each day are currently produced and distributed, the chosen candidate will be responsible for the implementation and oversight of food production processes, including quality control, staff training, delivery coordination, food safety, equipment safety, and physical safety in the day to day operation of the kitchen. This position works closely with the Executive Chef and Chef on issues related to menu development and implementation, process improvement, catered events and staff development.

If you are a hands-on culinary professional seeking a position with a desire to grow, this may be the position you're looking for. Our kitchen has brought scratch cooked, high quality, Chef driven food to senior meals programs in Kalamazoo and Calhoun counties. The unique blend of fine dining quality, produced in an institutional kitchen is unmatched across the state. Our team of classically trained, fine dining Chefs also provide high end, large event catering on par with the finest restaurants in town.

A qualified candidate must possess the ability to quickly and authoritatively delegate job tasks to staff. Must be able to work effectively as part of a team while maintaining a leadership role. Excellent skills related to timing and coordination of cooking food to insure cooking to proper temperature to insure food safety while not overcooking and compromising, flavor, texture and color. Ability to remain uncompromising in kitchen policies and procedures regarding food quality, HACCP and Food Safety procedures.

The position requires Food Safety Manager Certification, 2 years of experience working in a kitchen with a proven track record of success. It also requires the ability to follow SOPs, HACCP policies and best practices related to kitchen operations. Ability to work a variety of hours as required by the position. Ability to lift and carry seventy (70) pounds, climb stairs, kneel, stoop, bend, carry packages, baskets, boxes and bags. A valid State of Michigan driver license is also required.

Fine dining experience, catering experience, a good knowledge of classical cooking techniques, experience with a wide variety of cooking equipment, general knowledge of Microsoft Word and Excel and some management experience are all a plus.

Apply in person between the hours of 9:00 a.m. and 3:00 p.m. at the Senior Services of Southwest Michigan office, 918 Jasper Street, Kalamazoo, MI 49001; or fax cover letter and resume to: 269-382-3189; or email resume to: [humanresources@seniorservices1.org](mailto:humanresources@seniorservices1.org) (**no phone calls, please**). To be considered for this position, please state your salary requirements with your application/resume.

Please visit our website at: [www.seniorservices1.org](http://www.seniorservices1.org) for more information about our agency or to apply on-line.

Senior Services of Southwest Michigan is an Equal Opportunity Employer and welcomes a diverse field of qualified candidates. This agency participates with E-Verify.